



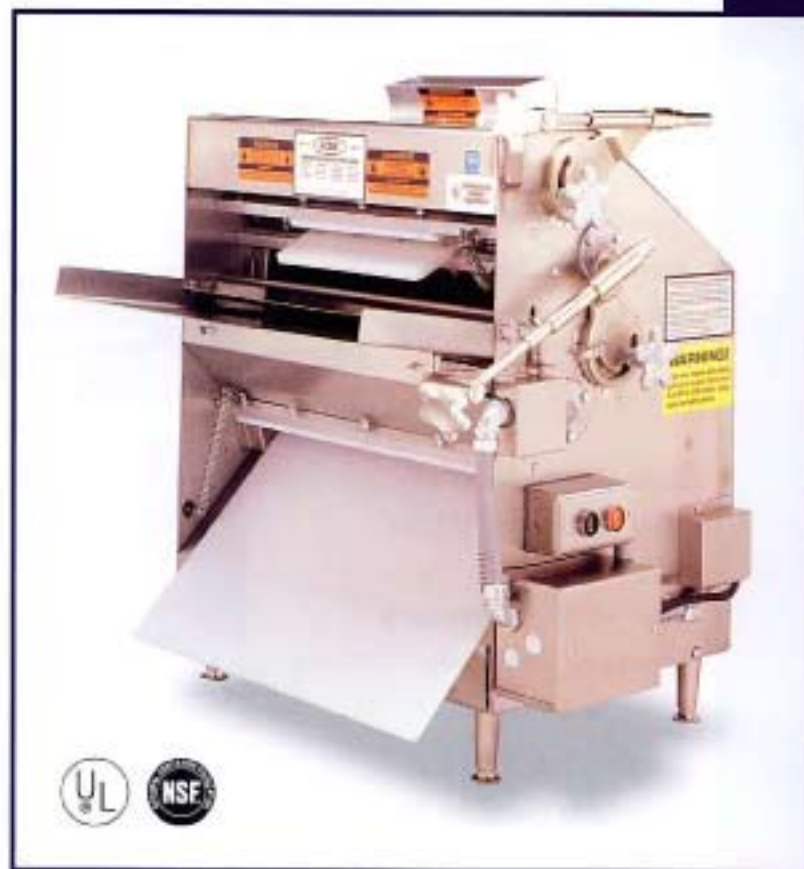
Bench Dough Roller

Ideal For:

- Pizza*
- Pie crust*
- Arabic bread*
- Flour tortillas*
- Many other doughs*

Featuring:

- Front dough infeed*
- Front dough return*
- Front dough adjustment*
- Front dough outfeed*



Simple to operate...easy to clean

The ACME Stainless Steel Bench Dough Rollers are efficient, two-stage machines featuring quick change handles, front infeed and front discharge. Roll up to 18" (MRS-11) or 22" (MRS-24) diameter doughs. One operator can make approximately 400 to 500 pieces per hour in just four easy steps.

*Perfect Pizza!
Each Time... Every Time*



7039 EAST SLAUSON BLVD. • COMMERCE, CA 90040
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MANUFACTURERS OF THE ACME LINE BAKERY AND RESTAURANT MACHINERY

SINCE 1948

MRS11 & 24



Sprocket and chain area protected by chain and sprocket guards

Safety bar automatically shuts machine off if lifted

Four plastic scrapers easily removable for cleaning

Infeed pan guard fits over infeed pan and under safety bar for extra protection



*4" legs for easy cleaning
Portable stand available*

Heavy duty stainless steel construction

Quick Change Handle for easy adjustment

Hard Chrome precision ground rollers

Rear safety switch automatically shuts machine off if rear cover is removed

SPECIFICATIONS



Roller Sizes: Top rollers - 3 1/2" dia. x 10" length
MRS11 - Bottom rollers - 3 1/2" dia. x 20" L
MRS24 - Bottom rollers - 3 1/2" dia. x 24" L

Motor: 1/2 horsepower, totally enclosed
 Construction & Finish: Heavy duty welded stainless steel frame
 Gear Reducer: Heavy duty 25:1 ratio

Stop/Start: Push button, heavy duty
 Ball Bearings: Sealed
 Voltage: 115/60, single phase, 10.8 amps (220V-50 Hz available)
 Weight: **MRS11 - 295 lbs.**
MRS24 - 310 lbs.

MRS11 & 24